

Chapter.

KITCHEN | BAR | TERRACE

CHRISTMAS 2024

November 26th – December 21st

Tuesday to Saturday | lunch and dinner

whole table must order | pre-order required for tables of 8+ | £25pp deposit at time of booking
£55pp

Celeriac and Apple Soup. (VE)

Blue Cheese Mousse. (V)
savoury biscuit shard | red onion jam | watercress

Gin Cured Salmon.
cranberry gel | rye bread | samphire

Smoked Chicken Risotto.
Jerusalem artichoke textures | parmesan

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Wild Bronze Turkey.
roast potato | sausage stuffing | pig in blanket | cabbage & chestnuts | cranberry jus

Slow Cooked Cornish Lamb Shoulder.
fondant potato | caramelised parsnip puree | caper lamb jus

Market Fish of the Day.
potato & cauliflower rosti | lemon and parsley sauce | roasted cauliflower

Wild Mushroom & Chestnut Wellington. (VE)
vegetable jus | white onion puree | grilled tender stem

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Chapter Christmas Pudding.
vanilla butter | brandy sauce

Yule Log.
mascarpone cream | coffee | cocoa

Orange Crème Brulee.
gingerbread biscuit

British Cheese Plate. (£5 supplement)
chutney | fruit | crackers

Vegan Dessert available

Extras

Artisan Bread & Salted Butter £7.00 | Olives £4.50

Sprouts & chestnuts £5.00 Honey roasted carrots & parsnips £5.00

Cheese Platter. (serves 6/8) £60.00

Mini mince pies (5) £10.00